

**s.s. UNIVERSE EXPLORER – CORRECTIVE ACTION STATEMENT (July 16, 2002)**

Item No.	Description	Points Deducted
3	PW bunker / production source; Halogen residual	0

**Site:** POTABLE WATER - BUNKERING

Deduction **N**

Status:

Violation: THE POTABLE WATER BUNKERING CHLORINATION LOG SHOWS DAYS ON THE CURRENT AND PREVIOUS CRUISES WHERE WATER WAS EITHER PRODUCED THROUGH ONBOARD EVAPORATORS OR BUNKERED FROM SHORE AND CHLORINATED BELOW 2.0 PPM FOR PERIODS OVER 4 HOURS PRIOR TO STORAGE IN THE POTABLE WATER TANKS.

Recommendation: 5.2.1.1.1 Potable water shall be continuously halogenated to at least 2.0 mg/L (ppm) free residual halogen at the time of bunkering or production with an automatic halogenation device.

Corrective Action: Deck department will maintain an accurate log for potable water produced through Evaporators or bunkered from shore and will maintain the chlorine level as required per VSP Manual.

Item No.	Description	Points Deducted
8	PW filling hoses, caps, connections, procedures; Sample records, valves; PW system constructed, maintained	1

**Site:** POTABLE WATER – BUNKERING

Deduction **Y**

Status:

Violation: THERE WAS NO RECORD OF A PRE-TEST FOR CHLORINE OR PH FROM THE SHORE PRIOR TO BUNKERING. THE SHIP'S LOG REQUIRES THE TEST FOR CHLORINE TO BE MADE AND ENTERED IN THE LOG, BUT NONE WERE FOUND.

Recommendation: 5.2.1.2.1 A halogen demand test and pH shall be conducted on the shore-side water supply before starting the bunkering process to establish the correct halogen dosage. 5.2.1.2.3 Accurate records of this monitoring shall be maintained aboard for 12 months and shall be available to the VSP for review during inspections.

Corrective Action: Personnel responsible have been instructed to maintain log, to enter data accordingly, and to follow required procedures.

**Site:** POTABLE WATER - TANK CLEANING

Deduction **Y**

Status:

Violation: THERE WAS NO RECORD STATING THAT THE POTABLE WATER STORAGE TANKS WERE CLEANED AND DISINFECTED IN WET/DRY DOCK OR IN THE LAST 2 YEARS.

Recommendation: 5.3.4.1.2 Potable water tanks shall be inspected, cleaned, and disinfected during dry docks and wet docks, or every 2 years, whichever is less. 5.3.4.1.3 Documentation of the cleaning shall be maintained for 12 months and shall be available to the VSP for review during inspections.

Corrective Action: Personnel responsible have been instructed to maintain log book and to record "disinfected" history in log book

Item No.	Description	Points Deducted
16	Potentially hazardous food temperatures storage, preparation display, service, transportation	0

**Site:** MAIN GALLEY

Deduction **N**

Status:

Violation: CEVICHE IS SERVED AND NEITHER THE SUPPLIER NOR THE SHIP FREEZE THE FISH TO A

**SAFE TEMPERATURE OR TIME TO KILL PARASITES.**

Recommendation: 7.3.4.2.1 Before service in ready-to-eat form, raw, raw-marinated, partially cooked, or marinated-dation: partially cooked fish other than molluscan shellfish: (1) Shall be frozen throughout to a temperature of -20°C (-4°F) or below for 168 hours (7 days) in a freezer; or -35°C (-31°F) or below for 15 hours in a blast freezer. Detailed records of the freezing temperatures and times should be held onboard for review during inspections and kept for a minimum of 90 days after the ceviche is served.

Corrective Action: Shore side suppliers have been informed to freeze and deliver seafood with a temperature record Log. Executive Chef has been instructed to maintain a temperature log and preparation process. Restaurant Manager has been instructed to maintain a log with guest names.

Item No.	Description	Points Deducted
19	Food protected storage, preparation, display, service, transportation; Original containers, labeling; Food handling minimized; In-use food dispensing, preparation utensils stored	0

**Site:**MAIN GALLEY - HOT GALLEY

Deduction ☒  
Status:

Violation: A LARGE BANK OF BAIN MARIE'S WERE RUNNING WITH THE WATER BENEATH THE EMPTY PANS AT A ROLLING BOIL. STEAM FROM THE PANS WAS CONDENSING ON THE HOOD ABOVE AND WATER WAS DRIPPING FROM ONE VENT COVER DIRECTLY ABOVE THE PANS.

Recommendation: Ensure that water temperatures on the bain marie are properly controlled so food is protected during dation: operation.

Corrective Action: Food handlers have been instructed to minimize steam flow to prevent excessive condensation or droplets of water to fall into ready-to-eat foods. Food handlers have also been instructed to monitor food temperature in Bain-Marie.

**Site:**PROVISIONS - DRY STORES

Deduction ☒  
Status:

Violation: THREE DENTED CANS OF APPLE PIE FILLING, GARBANZO BEANS, AND HEARTS OF PALM WERE IN BASKETS AWAITING TRANSPORT TO THE GALLEY FOR USE. THE CANS HAD DENTS WHICH AFFECTED THE SEAL AT THE LID.

Recommendation: Cans of food which have dents on the top, center or bottom seam should sorted out and returned. dation:

Corrective Action: Provision Master/Storekeepers have been instructed to be more vigilant and withdraw from use damaged cans. A separate bin labeled "discarded item" is now being used to dispose of damaged cans. Guidelines on how to dispose of damaged cans have been given to Provision Master, Storekeepers and Cooks. Supervision is being closely monitored.

Item No.	Description	Points Deducted
20	PHF temperature maintenance facilities; Food-contact surfaces designed, constructed, installed, maintained; TMD=s provided, located, calibrated	2

**Site:**FOODSERVICE GENERAL

Deduction ☒  
Status:

Violation: INTERIORS OF OVENS WERE DIFFICULT TO CLEAN DUE TO CORROSION AND REACH-IN REFRIGERATORS HAD EXPOSED PIPING, WIRING, COILS, INSULATION, AND OTHER SUCH FEATURES.

Recommendation: 7.4.2.5.1 Food-contact surfaces of food equipment shall comply with American National Standards dation: Institute (ANSI) or other internationally accredited food-equipment sanitation standards for materials, design, and construction.

Corrective Action: Ongoing maintenance is in place. Piping, wiring, coil, insulation in refrigerators and ovens will be protected or insulated.

**Site:**MAIN GALLEY - HOT GALLEY

Deduction **Y**

Status:

Violation:OVEN #3 HAD A LARGE GAP ALONG THE UNDERSIDE OF THE LOWER DOOR INTERIOR WHERE THE METAL WAS SEPARATING.

Recommendation: 7.4.5.1.1.1 Food-contact equipment shall be maintained in good repair and proper adjustment including: (1) Equipment shall be maintained in a state of repair and condition that meets the materials, design, construction, and operation specifications of these guidelines.

Corrective Action: Gap in oven # 3 will be sealed.

Item No.	Description	Points Deducted
21	Nonfood-contact surfaces designed, constructed, maintained, installed, located	1

**Site:**FOODSERVICE GENERAL

Deduction **Y**

Status:

Violation:DIFFICULT TO CLEAN GAPS AND SEAMS WERE PRESENT BETWEEN PIECES OF DECK MOUNTED EQUIPMENT, COUNTERS, AND BULKHEADS BEHIND EQUIPMENT. WIRING AND UTILITY CONNECTIONS MADE CLEANING BELOW BAR TOPS DIFFICULT.

Recommendation: 7.4.4.1.1 Equipment that is fixed because it is not easily movable shall be installed so that it is: (1) Spaced to allow access for cleaning along the sides, behind, under and above the equipment; (2) Spaced from adjoining equipment, bulkhead, and deckhead at a distance of not more than 1 millimeter or 1/32 inch; or (3) Sealed to adjoining equipment or bulkhead, if the equipment is exposed to spillage or seepage.

Corrective Action: Gaps and seams between pieces of deck mounted equipment, counters and bulkheads behind equipment will be sealed or readjusted. Wiring and utility connections will be boxed in to facilitate cleaning.

**Site:**MAIN GALLEY - HOT PANTRY

Deduction **Y**

Status:

Violation:THE TWO GRILLS HAD DIFFICULT TO CLEAN GREASE PAN CHUTES DUE TO GAPS AND EXPOSED INSULATION IN THE HOUSING.

Recommendation: 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Corrective Action: Pan chutes grills have been cleaned. Gaps and exposed insulation in the housing will be repaired or secured.

Item No.	Description	Points Deducted
22	Dishwashing / equipment washing facilities designed, constructed, maintained, installed, located, operated, TMDs, test kits	0

**Site:**HARBOUR GRILL PANTRY

Deduction **N**

Status:

Violation:THE LOWER FINAL RINSE SPRAY ARM IN THE CONVEYOR DISHWASH MACHINE HAD A CLOGGED SPRAY NOZZLE ON THE NEAR END.

Recommendation: Clean the spray nozzle so water flow is not obstructed.

Corrective Action: Clogged spray nozzle on the near end of the lower final rinse spray arm in the conveyor dishwash machine was freed and the nozzle was cleaned and sanitized prior to completion of the USPH inspection.

**Site:**CREW GALLEY – DISHWASH

Deduction **N**

Status:

Violation:THE FINAL, HOT WATER SANITIZING RINSE IN THE CONVEYOR DISHWASH MACHINE

WAS 190 °F, AND THE MOUNTED THERMOMETER REGISTERED OVER 225 °F. LIVE STEAM WAS GENERATED DURING THE FINAL RINSE CYCLE.

Recommendation 7.5.4.1.3 A warewashing machine and its auxiliary components: (1) Shall be operated in accordance with the machine's data plate and other manufacturer's instructions. (2) A warewashing machine's conveyor speed or automatic cycle times shall be maintained accurately timed in accordance with manufacturer's specifications.

Corrective Action: Steam flow will be controlled, mounted thermometer regulated.

Item No.	Description	Points Deducted
27	Equipment / utensils non-food-contact surfaces clean	1

**Site:**MAIN GALLEY - HOT PANTRY

Deduction **Y**  
Status:

Violation: THE TWO GRILLS HAD GREASE PAN HOUSINGS AND GREASE CHUTES WHICH WERE HEAVILY SOILED WITH GREASE RESIDUE.

Recommendation 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Corrective Action: Pan housing and grease chutes heavily soiled with grease residue on grills located in Hot Pantry were cleaned. Cleaning supervision is enforced.

**Site:**MAIN GALLEY - HOT GALLEY

Deduction **Y**  
Status:

Violation: THE DIFFICULT TO CLEAN GAP BETWEEN OVEN #1 AND RANGE #1 WAS SOILED WITH FOOD AND GREASE RESIDUE.

Recommendation 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Corrective Action: Cleaning supervision is being closely monitored. Gap between oven #1 and range #1 has been cleaned. Gap will be sealed.

Item No.	Description	Points Deducted
33	Decks / bulkheads / deckheads construction, repair, clean	1

**Site:**FOODSERVICE GENERAL

Deduction **Y**  
Status:

Violation: BULKHEADS AND DECKHEADS WERE DIFFICULT TO CLEAN DUE TO HOLES AT UTILITY PENETRATIONS, ATTACHED BOXES, WIRING, SWITCHES, LIGHTS, AND CONDUIT. EXPOSED FASTENERS AND GAPS BETWEEN PANELS WERE NOTED THROUGHOUT GALLEY BULKHEADS/DECKHEADS.

Recommendation 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning. 7.7.4.1.7 Exposed utility service lines and pipes, including lines for fire detection and protection systems, shall be installed so they do not obstruct or prevent cleaning.

Corrective Action: Ongoing repairs by ship's staff are in place. Extensive repairs to be effected during the next Drydock, April 2003.

**Site:**FOODSERVICE GENERAL

Deduction **Y**  
Status:

Violation: DECKS HAD RECESSED GROUT EXCESSIVE PAINT OR CRACKED/BROKEN TILES IN VARIOUS AREAS.

Recommendation 7.7.4.2.3 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas, shall be maintained in good repair.

Corrective Action: Recessed grout, excessive paint will be removed. Cracked broken tiles will be replaced. Repairs are underway.

**Site:** MID OCEAN BAR

Deduction **Y**  
Status:

Violation: THE DECKHEAD GRIDS WERE CONSTRUCTED OF A DIFFICULT TO CLEAN, ABSORBENT CLOTH TILE. MANY OF THE TILES WERE SOILED/STAINED AND SOME WERE DAMAGED.

Recommendation: Replace the tile with a smooth, non-absorbent, easy to clean material.

Corrective Action: Deckhead grids to be removed, cleaned and refitted. Soiled tiles have been cleaned, damaged ones replaced.

Item No.	Description	Points Deducted
40	IPM procedures developed; followed; outer openings protected	1

**Site:** INTEGRATED PEST MANAGEMENT (IPM)

Deduction **Y**  
Status:

Violation: THE IPM PLAN WAS INCOMPLETE. THERE WAS NO DETAIL ON CREW INSPECTIONS AND THE FREQUENCY. NO PEST SIGHTING INFORMATION WAS GIVEN AND THERE WAS NO RECORD OF THE TRAINING OF THE ONBOARD STAFF RESPONSIBLE TO CONDUCT THE INSPECTIONS AND APPLY PESTICIDES. THERE WAS A GOOD DESCRIPTION OF THE INSPECTION OF INCOMING FOOD SHIPMENTS, INSPECTION LOGS AND AN INSPECTION CALENDAR. THE CONTRACTORS ACTIVITIES WERE WELL DETAILED. THIS IS A REPEAT ITEM FROM THE 1/17/O1 INSPECTION.

Recommendation: 8.1.1.1.3 The Integrated Pest Management Plan shall include provisions for active monitoring including pest sighting logs for the operational areas of the vessel and training for crew members in charge of log completion. 8.1.2.1.3 The training of the pest-control personnel shall be documented in the Integrated Pest Management Plan.

Corrective Action: the IPM plan is being completed as required. The training of pest-control personnel will be documented in the IPM plan.